



**Summary of Major Differences in
Proposed Revision of
Chapter 246-215 WAC, Food Service
State Board of Health Hearing
September 8, 2004**

Definitions

- “Food establishment” changed to exempt more low-risk operations
- “Temporary establishment” changed to add recurring event for maximum of 3 days per week

Potlucks

- Non-commercial potlucks are exempt from the rules

Person in charge

- Requires a designated person in charge to be present during hours of operation, who must be able to demonstrate food safety knowledge

Employee hygiene

- More clearly defines employee hygiene, limits certain activities while working with food, includes detailed hand washing instructions (20 seconds)

Approved source

- Potentially hazardous food (PHF) must be 41°F or less at receiving
- Shellfish tags must be kept for 90 days
- Fish served raw, except tuna, must be previously frozen to kill parasites

Preventing contamination

- No bare hand contact with ready-to-eat food, except under an approved plan
- Single-use gloves must be discarded when soiled, damaged, or use interrupted

Cooking temperatures

- 145°F on exterior for intact whole-muscle beef steak
- 155°F for ostrich meat, injected meats, and ground meats
- Range of 130°F-158°F (112-0 minutes) for whole beef & pork roasts
- 145°F for eggs and intact pieces of fish and meat (except poultry)
- Microwave cooking -- all PHF cooked to 165°F, stirred, let stand for 2 minutes
- Cooking of large pieces of frozen meat without pre-thawing allowed, except temporary establishments

Heating/reheating

- Fruits/vegetables must be heated to 140°F degrees before hot holding
- Reheating to 165°F for 15 seconds within 2 hours before hot holding; except reheat within 60 minutes for mobile units and temporary events

Cooling

- Maximum 6-hour cooling time to 41°F (2 hours to get to 70°F)
- Alternative is 2" depth uncovered (no monitoring required)
- Pre-chilling of ingredients for preparing PHF salads and sandwiches is not required

Cold holding

- PHF must be held at 41°F
- 5-year grace period for replacing existing equipment that cannot hold 41°F

Time as control (without temperature control)

- Maximum 2 hours during active preparation
- Maximum 4 hours during display for immediate consumption or for a working supply (requires written plan, time marking, discard at end of holding period)

Reduced oxygen packaging

- Requires variance, HACCP plan, training

Consumer advisory

- Health warning is required to be added to consumer advisory when serving raw or undercooked ready-to-eat food of animal origin or unpasteurized juice --- warning must be placed on menu, label, table tent, placard, or brochure

Equipment

- Food contact surfaces must be cleaned every 4 hours and between different raw animal foods

Exempt from permit

- Must apply for exemption
- Added statewide list of foods that may be served without permit (must still follow safe handling rules)

Enforcement

- Existing physical facilities not required to meet new requirements unless public health hazard determined (except refrigeration equipment)
- Regulatory authority (local health jurisdiction) may grant waiver/variance for most provisions
- Inspection frequency every 6 months --- or less frequently if a risk-based plan is developed by regulatory authority

Donated foods

- Minimal provisions for donated food distributing organizations
- Donated food distributing organizations are exempt from permit
- Donors and charitable kitchens are exempt from rules

Effective date

- May 2, 2005 is proposed statewide effective date

Additional information is available at <http://www.doh.wa.gov/ehp/sf/FoodRuleMain.htm>